

# Avenue

CAFÉ • RESTAURANT • BAR

## Early Bird

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Wednesday to Saturday till 6.30pm

Sunday all Day

Starter ~ Mains € 28

Starter ~ Mains ~ Dessert € 36

Supplements may apply

Complimentary triple filtered still water

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## Wine Special

White

Saint Marc

Reserve Sauvignon Blanc, France

Red

Saint Marc

Reserve Merlot, France

Gls € 7.50    Large Gls € 9    Caraff € 18    Btl € 27

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## Full wine & cocktail list available

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For Parties of 8 or more a 10% discretionary  
Service charge will be added to your final  
bill & distributed directly to all the Staff

## Starters

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### Freshly prepared soup of the day

Served with homemade brown bread

(GF on request)

### Classic Caesar salad

Crispy bacon, garlic croutons &

shaved parmesan topped with classic Caesar dressing

(GF on request)

### Avenue bruschetta

Diced vine tomato, onion, garlic & basil, black olives & virgin olive oil with parmesan cheese & aged balsamic dressing

(V,GF on request)

### Deep fried brie (V)

With a pumpkin seeds dressed & cranberries

### Sautee Tiger prawns

Chilli & garlic dressing served with sour dough bread

(GF on request)

Supplement €3

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Our kitchen contains nuts.

Someone eating nuts may sit next to you!

Please let a member of staff know if you have a nut allergy or have any food allergies or intolerance

We can adapt some of our dishes to

(V) Vegetarian (GF) Coeliac Friendly

Please check with staff before ordering

## Main Courses

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### Avenue smoked fish & chips

Wright's natural smoked Kilmore Quay  
Haddock in crispy beer batter with chips,  
tartar sauce & mushy peas

### Feather blade of Irish beef

Braised for 6 hours with potato rosti,  
honey roast veg & red wine jus

### Pan roasted Fillet of Salmon

Served with baby potato with  
creamed cabbage & smoked bacon lardons  
(GF on request)

### Spicy Asian stir fried noodle

Sesame oil & sweet chilli & soya sauce  
With crispy Irish buttermilk chicken

Or

Sautee Tiger prawns  
(Supplement €3)

### Risotto with garden pea & parmesan cheese (GF)

Choice of

With mushrooms with white truffle oil

Or

With smoked haddock & poached egg  
(Supplement € 5)

## Side Orders

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Gratin Potato's € 6.90 Skinny crispy fries € 6.50 Triple cooked  
chunky chips € 6.50 Onion Rings € 6 Avenue Slaw € 3  
Honey roast vegetables € 6 Mixed salad € 6  
(GF options on request)

€ 2 Extra for, Pepper sauce, blue cheese, garlic mayo, wing sauce,  
garlic butter, red wine jus, smoked cheese sauce

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Our suppliers guarantee that our Beef, Duck, Pork, & Chicken  
Supreme are 100% Irish & HACCP traceable from Farm to Fork. We  
strive to source as much local produce as possible.

## Desserts

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### Warm sticky toffee pudding

Luscious, warm sticky steamed pudding with rich butterscotch sauce & vanilla ice cream

### Profiteroles with fresh cream

Little choux buns filled with cream & covered with chocolate sauce

### Avenue meringue mess (GF)

Fresh cream & summer fruits with fresh coulis, crushed sticky meringues all folded together for one scrumptious dessert

### Warm chocolate brownie (GF)

Moist chocolate cake with yummy orange zest & Cointreau infused raisins, gooey chocolate sauce served with Ice cream

### Tipsy Tiramisu

Boozy soaked biscuit in coffee liquor with rich coffee flavours & mascarpone cheese

### Vanilla Espresso

Martini € 13

Vanilla Vodka,  
Vanilla Syrup,  
Espresso coffee,  
Kahlua

### Liquor Coffees

Baileys, French,  
Teeling Irish  
Calypso € 9

### Vegan dessert available

Extra scoop of ice cream € 1.75

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Tea & Coffee not included in offer

Early Bird priced per person

Individual Courses will be charged at A La Carte Price

Food order must be taken before 6.30pm.

Terms & Conditions apply

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Suppliers: Robinsons Butcher, Fresh Point Fruit & Veg, Wrights Fish

